






PRODUCT QUALITY	
 <b>TASTE</b> Heat process 'cooks' beer often damaging flavour.	
 <b>SHELF-LIFE</b> Process often decreases shelf-life.	
CAPEX	
 <b>INITIAL PURCHASE</b> High capital investment required.	
 <b>BUFFER TANK</b> Required.	
OPEX	
 <b>WATER</b> Uses more water for heating processes.	
 <b>ENERGY</b> Uses more energy for heating processes.	
 <b>TIME</b> System problems halt production process	
 <b>EASE OF USE</b> Multiple parts makes it more difficult to maintain.	
 <b>BEER LOSSES</b> Significantly higher losses due to mixing phase.	

PRODUCT QUALITY	
 <b>TASTE</b> Ambient process preserves taste. ✓	
 <b>SHELF-LIFE</b> Process removes microbial hazards and extends shelf-life. ✓	
CAPEX	
 <b>INITIAL PURCHASE</b> Lower capital investment required. ✓	
 <b>BUFFER TANK</b> Not required. ✓	
OPEX	
 <b>WATER</b> Reduced water usage. ✓	
 <b>ENERGY</b> Reduced energy usage. ✓	
 <b>TIME</b> Integrated system minimises downtime. ✓	
 <b>EASE OF USE</b> Easy to use and maintain due to automation. ✓	
 <b>BEER LOSSES</b> Low beer losses due to mixing phase. ✓	

**In the competitive, dynamic brewing industry, your first choice should always be filtration.**